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HOW TO MAKE B R E A D



But not in this Disagreeable
Old-Fashioned Way

Three Minutes in this easy
and pleasant way 20 to 30
minutes by the old method.



The hands do not touch the
Dough, which is Mixed and
Kneaded thoroughly in three
minutes by this machine.

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12m0#
13309

The Universal Three Minute BREAD MAKER.

Patented : December 11, 1900,

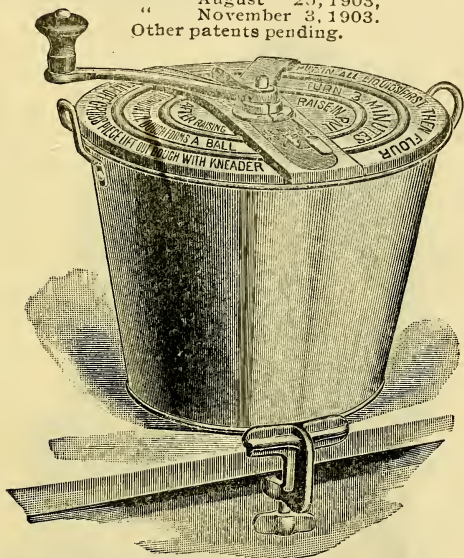
" June 2, 1903,

" July 14, 1903,

" August 25, 1903,

" November 3, 1903.

Other patents pending.



Made of Heavy Tin and Sheet Steel. All Parts
Tinned. Height, 10 in. Diameter, 11 in.
Weight, 6½ lbs.

Very simple in construction.

A child can operate it.

As easily cleaned as a tin pail.

We guarantee this simple machine to Mix and
Knead Bread perfectly in 3 minutes.

LANDERS, FRARY & CLARK,
New Britain, Conn, U. S. A.

You need not get your fingers
“all stuck up”
with Dough.



Or worry about
Bread Making
any more.

THE "UNIVERSAL" THREE
MINUTE BREAD MAKER IS
Mixer, Kneader and Raiser,
all combined.

AS A MIXER AND KNEADER

the action is such that the moisture is thoroughly distributed, allowing every particle of starch to expand and become digestible.

The kneading is done in a perfect and scientific manner, thoroughly and evenly mixing all the ingredients, so that better and more wholesome bread is the result than in the old way.

AS A BREAD RAISER

The dough, after kneading, is left to rise in the pail, which with its cover, is peculiarly adapted to this purpose.

This is the Old-Fashioned
Hand Method, which requires
half an hour's disagreeable work



The Scientific, Mechanical
Kneading of the "Universal
Three Minute Bread Maker"
results in BETTER BREAD
than the old method

DIRECTIONS FOR USING.

Use your own recipe, but be sure to use One Quart of Liquid to Three Quarts of Sifted Flour, measured accurately.

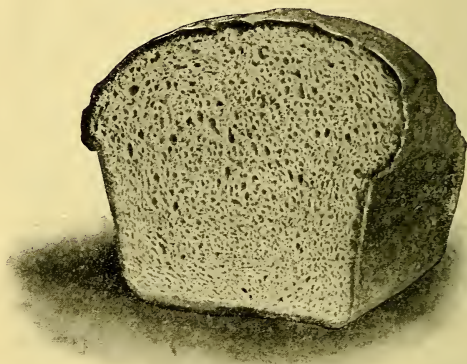
Put in all liquids first. This is absolutely necessary. Then put in all the flour.

Turn the crank three minutes.

This kneads the dough into a compact ball. Put on the cover and set the complete machine in a warm place for the bread to rise.

After raising run a knife around the edge of the dough to separate it from the pail. Turn the crank a few times till the dough forms a ball around the kneader. Then loosen the binding lever of the cross piece, lift the dough out of the pail by taking off the cross piece and raise the whole out of the pail, push dough off kneading rod, cut up and put into baking pans.

Here is
A LOAF OF BREAD
made by the Universal
Three Minute Bread Maker,



Note the
PERFECT TEXTURE
of the bread due
to the
Excellent Kneading
and the
Perfect Mixture
of all the ingredients.

DO YOU BUY BAKER'S BREAD?



A barrel of flour makes 300 loaves, and costs at the Baker's 5 cents per loaf, or \$15.00.

A barrel of flour costs	\$4.50
Yeast and shortening,	1.50
Total, - -	<u>\$6.00</u>

You save \$9.00 every time you use up a barrel of flour, if you make your own bread.

Make your own Bread
and save money.

Good Home Made Bread has no equal, and it is made perfectly in 3 minutes by this simple machine.

TO GET THE BEST RESULTS

you must follow carefully the
directions :

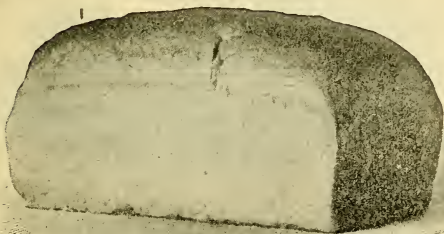
One quart of liquid to three quarts of sifted flour is as near as you can make a general rule. All the liquids should be put in first, all the flour afterwards. Note, however, that some flours require more liquid than others, and two or three trials will show the housewife what slight variation, if any, from these proportions is necessary to accommodate the kind of flour she uses.

The machine is large enough to allow four loaves of bread to raise in the pail.

To make four loaves, put into the Bread Maker one quart of liquids, in which have been dissolved the butter, yeast, etc., as desired, and last of all, add three quarts of flour.

If the dough is too stiff, add a little water, and if too soft, a little more flour.

A Few Good Recipes for Making Bread.



Made in three minutes by the Universal Three
Minute Bread Maker.

When Milk is used it is always understood that *it is to be scalded and allowed to cool* before it is added to the yeast. All flour is to be sifted and measured *after* sifting.

Four Loaves.

Into your quart measure put one compressed yeast cake, crumbled up, one tablespoon sugar, one tablespoon salt, two tablespoonsful melted lard or butter, fill measure with lukewarm water and turn into Bread Maker. Lastly, add three quarts flour.

Four Loaves.

Into your quart measure crumble one cake compressed yeast, add two teaspoonsful salt, fill up with equal parts of milk and water, turn into Bread Maker and add three quarts sifted flour.

ENTIRE WHEAT BREAD.

Four Loaves.

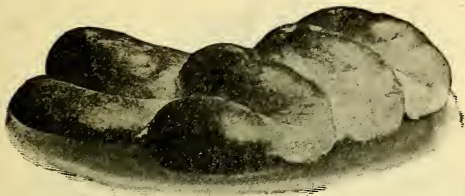
Into your quart measure put three tablespoonsful sugar, two tablespoonsful BEST molasses, one tablespoonful salt, four tablespoonsful melted lard or butter, fill up with luke-warm water and turn into Bread Maker. Lastly, add three quarts *Entire Wheat Flour*.

GRAHAM BREAD.

Four Loaves.

For Graham bread use above recipe, substituting *Graham Flour* for *Entire Wheat*.

Rolls.



Into your quart measure put one-half cup melted butter, two tablespoonsful sugar, one tablespoonful salt, one yeast cake, crumbled up, fill up with luke-warm milk or water, turn into Bread Maker. Lastly, add three quarts flour.

FOUR LOAVES.

Into your quart measure put a tablespoonful sugar, two teaspoonsful salt, one tablespoonful lard or butter, one cup potato yeast, fill up measure with luke-warm milk or water, turn into the Bread Maker and, lastly, add three quarts sifted flour.

When only two loaves are required use one-half the quantities above given. The machine makes two loaves just as well as four.

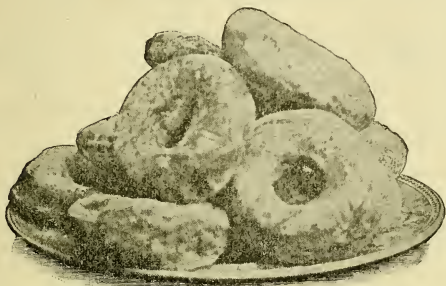
LOAF, or ELECTION CAKE.



Put into the Bread Maker one and one-half cups milk, one cup potato yeast, one cup sugar, five cups flour, turn crank three minutes, put on cover and raise till light. When light, add one cup shortening, (half butter and lard), one cup sugar, whites of two eggs, nutmeg to season, turn crank five minutes, cover and raise again till light. Fill pans with batter and fruit (raisins or citron, or both), well floured alternately, until pans are two-thirds full, add also fruit on top.

The cake should stand in the pans about one-half hour and then be baked in a moderate oven.

RAISED DOUGHNUTS.



Into the Bread Maker put one quart scalded milk after cooling to blood heat, one and one-half cups sugar, one-half cup butter, two eggs, nutmeg and cinnamon to flavor, one compressed yeast cake (crumbled up), flour enough to knead (about two and one-half quarts), turn crank three minutes, put on cover and let raise till light. When light, take dough from pail, put on to moulding board, cut, set in warm place, let rise on moulding board till light. Fry in hot lard.

Any Housekeeper can make anything in the Bread Maker that is raised with yeast.

THE UNIVERSAL THREE MINUTE BREAD MAKER

Is so simple in construction that the housekeeper's first thought is that the claims made for it are extravagant, but

A TRIAL WILL REMOVE
ALL DOUBTS.

No housekeeper who has once used it will ever be content to go back to the old, laborious, disagreeable way of making bread by hand.

The reasonable price at which it is sold, places it within reach of every family.



FOR SALE BY

John B. Varick Co.,

Varick Building, Manchester, N. H.